

La Taverna[®] del Clinic

Appetizers

The famous La Taverna bravas (with the option of very spicy)	8,40 €
No. 1 Normandy Oysters	5,00 €
Seasoned oysters with 3 dressings (3 oysters)	16,50 €
Home-made ham croquettes	2,10 € each
Crispy shrimp and basil	17,00 €
100% acorn-fed Iberian ham from our reserve 100gr	28,00 €
100% acorn-fed Iberian ham from our reserve 50gr	15,00 €
Reserve-quality acorn-fed Iberian pork loin cured in Sierra de Gredos 100gr	20,00 €
Imperial Beluga Caviar <i>by weight</i>	140,00 € 100gr
Caviar toast	21,00 €

To begin

Micuit with truffle gelée and mushroom soil	16,00 €
Low temp Bacon Bread Bao	7,00 € each
Beef steak tartare	21,00 €
Rockfish tartare with caviar and seaweed dressing	22,00 €
Sashimi of smoked scallop and spicy yuzu	18,00 €
Steamed razor clams with yuzu, garlic and ginger	19,00 €
Morel mushrooms with foie cream	24,00 €
Tomato, tuna belly and sprouts	17,00 €
Salmorejo with lobster	20,00 €
Iberian pork carpaccio with fugu dressing	16,00 €
Peas with Perol sausage and cod tripe	30,00 €
White asparagus in textures	17,00 €

From the sea

Salted red prawns from our coast	S/M
Fresh hook-caught fish with vegetables	32,00 €
Seafood rice	25,00 €
Bluefin tuna belly with Spicy sauce	26,00 €
Grilled hake kokotxa <i>al pil-pil</i>	S/M
Royal sea cucumber with boneless pork foot	34,00 €
Prat artichokes with cockles and mild garlic cream	24,00 €
<i>Caparrones de Anguiano</i> (red beans) with Rooster comb and lobster	25,00 €
Cuttlefish with stuffed rigatonis	23,00 €

From the field

Fine cannelloni of roasted duck with boletus	9,00 €
Stewed and de-boned oxtail with Priorat wine and shallots	18,00 €
Tripe	10,50 €
Rubia Gallega beef tagliata with béarnaise sauce	32,00 €
Roasted Rubia Gallega beef ribs in their own juice	44,00 €
Grilled duck lacquered in orange and curry demiglace	21,00 €
Crispy boneless suckling pig with vanilla spiced apple	25,00 €
Boneless shoulder of milk lamb with salsify	24,00 €
Grilled squab	34,00 €

To finish

Chocolate truffles (Cacao 65%)	6,75 €
Citrus and vegetables sorbet	6,50 €
Warm chocolate fritters with vanilla icecream	10,00 €
Our home-made french toast with yoghurt icecream	8,00 €
	<i>to share</i> 9,50 €
Osmotised fruit refresher	7,50 €
Our selection of Cheese assortment (Spanish, French, Swiss, Italian & English cheeses)	S/P
Rum baba - <i>gluten free</i>	9,50 €
Vanilla parfait with red berries	8,00 €

Gastronomic menus

Gastro	
6 courses and 1 dessert	80,00 €
Gran Menú Taverna	
8 courses, cheese tasting and 2 desserts	115,00 €
Royal Caviar	
4 courses and 1 dessert	90,00 €

Wine pairing

VAT included